

Generation 3 - Iced Tea Brewer Instructions

Important Safeguards/Conventions

This appliance is designed for commercial use. Any servicing other than cleaning and maintenance should be performed by an authorized Wilbur Curtis service center.

- Do NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, do NOT open top or front panel. No user serviceable parts inside. Repair should be done only by authorized service personnel.
- Keep hands and other items away from hot parts of unit during operation.
- Never clean with scouring powders, bleach or harsh implements.

Conventions



WARNINGS – To help avoid personal injury



Important Notes/Cautions – from the factory



Sanitation Requirements

Models Included

- TCTS/T
- PTT3



CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.



CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

Your Curtis G3 Tea Brewer is Factory Pre-Set and Ready to Go... Right out of the Carton.

Following are the Factory Settings for your TCT or PTT Iced Tea Brewing System:

- Brew Temperature = 204°F
- Brew Volume = Set to dispensing vessel requirements

Generally there will never be a reason to change your G3 programming. However, should you need to make slight adjustments to meet your brewing needs, programming instructions are provided later in this manual.

System Requirements:

- Water Source 20 – 90 PSI (Minimum Flow Rate of 1 GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

Equipment to be installed to comply with applicable federal, state, or local plumbing/electrical codes having jurisdiction.

SETUP STEPS

The unit should be level (left to right and front to back), located on a solid counter top. Connect a water line from the water filter to the brewer. NOTE: Some type of water filtration device must be used to maintain a trouble-free operation. (In areas with extremely hard water, we suggest that a sedimentary and taste & odor filter be installed.) This will prolong the life of your brewing system and enhance coffee quality.



The National Sanitation Foundation requires the following water connection:

1. A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) so that the machine can be moved for cleaning underneath.
2. In some areas an approved backflow prevention device may be required between the brewer and water supply.



IMPORTANT: After setup, run a FULL brewcycle. Place a tea container to catch both hot water from the brewcone and dilution water from spout on the front cover.



WARNING HOT LIQUID, Scalding may occur. Avoid splashing.

1. A 1/4" Flare has been supplied for water line connection. Use tubing sized sufficiently to provide a minimum of 1.0 GPM.
2. Connect the unit to an appropriate electrical power circuit.
3. Turn on the toggle (STANDBY/ON) switch behind the unit. The heating tank will start to fill. When the water level in the tank rises to the correct volume, the heating element will energize automatically. With G3 Systems there is no danger of element burnout caused by an empty tank.
4. The heating tank will require 20 to 30 minutes to reach operating temperature (204°F) as indicated by the READY-TO-BREW LED readout.
5. Important: Run one full brewcycle, to purge the water lines and valves of air. Five seconds of dilution water at the beginning of each brewcycle is normal pre-programmed operating behavior.

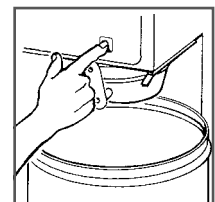
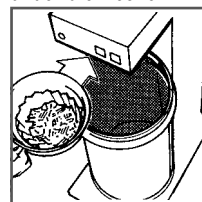
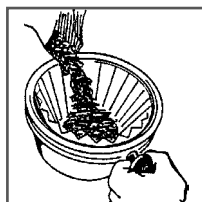
BREWING INSTRUCTIONS

1. Brewer should be ON (Confirm at rear toggle switch, then press ON/OFF button) and Ready-to-Brew displayed.

2. Place filter in brew basket. Pour leaf tea into basket.

3. Slide brew cone into brew rails. Place tea container under brew cone.

4. Press the BREW button to brew tea.



ISO 9001 REGISTERED

WILBUR CURTIS COMPANY
Montebello, CA 90640

FOR THE LATEST SPECIFICATIONS AND INFORMATION GO TO WWW.WILBURCURTIS.COM

Quick Start

Your Curtis ADS System is Factory Pre-Set for Optimum Performance.

After connection to water and power; the rear toggle switch must be on. You will hear a beep sound, indicating power is available to the controller.

The control displays **WILBUR CURTIS**. Press ON/OFF button and the screen will display **<TCT G3> WILBUR CURTIS**. After three seconds, **WILBUR CURTIS FILLING** is displayed.

Water will fill the tank (approximately 2-3 minutes depending on water flow rate). When the proper level is reached **WILBUR CURTIS HEATING** will appear on the screen. It takes approximately 20 minutes to reach setpoint temperature of 2004°F.

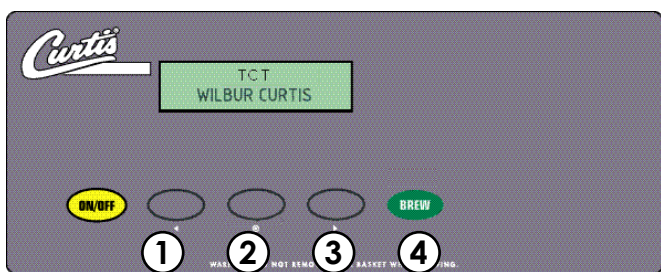
Control will display **WILBUR CURTIS READY TO BREW** when temperature reaches the setpoint (2004°F). Unit is now ready to brew.

To Go Into Programming

Turn off (dark display) by pressing ON/OFF button (yellow). Press and hold BREW button (4) (green) and then press and release ON/OFF button (yellow).

Continue holding BREW button. Display will read **ENTERING PROGRAM MODE**, wait until **ENTER CODE** is displayed. Enter the 4-digit access code, the digits 1-4 correspond to the buttons (see illustration below).

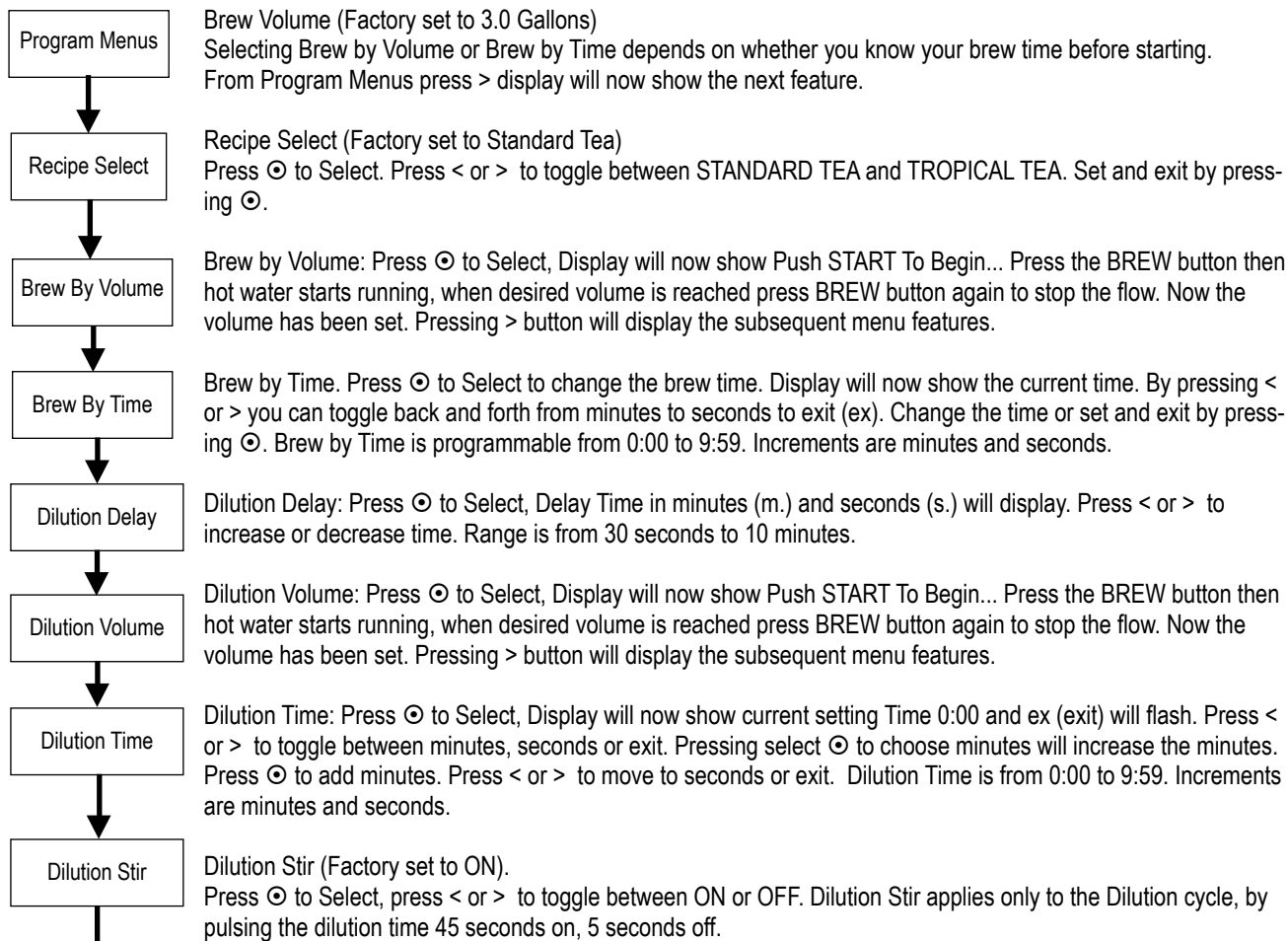
The default code set at the factory is 1-2-3-4. Then **PROGRAM MENUS < SELECT >** will be displayed.



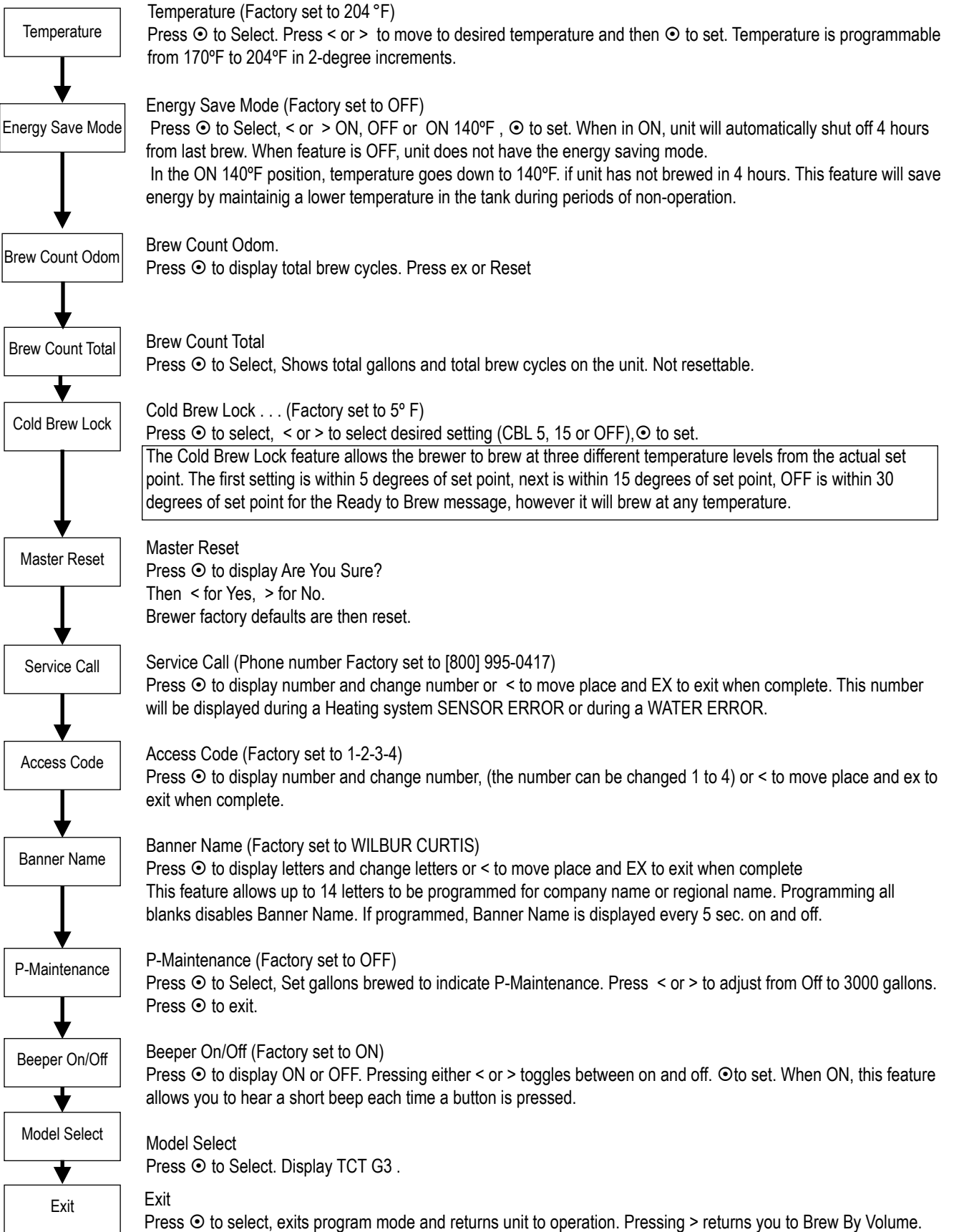
All programming selections are performed with the three center buttons. The symbols below the buttons are:

- ◀ Scroll LEFT
- ⊙ SELECTION or ENTER to save new parameter
- ▶ Scroll RIGHT

PROGRAM MENUS



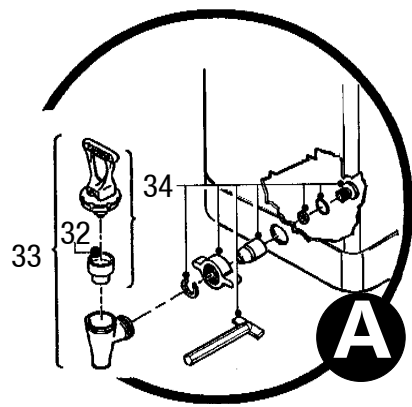
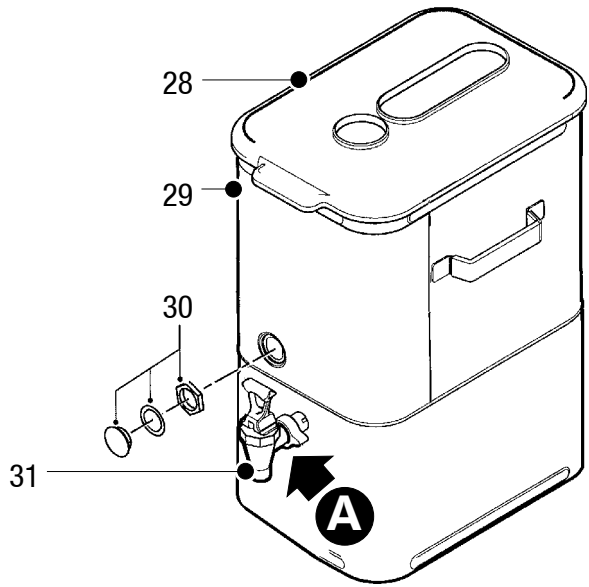
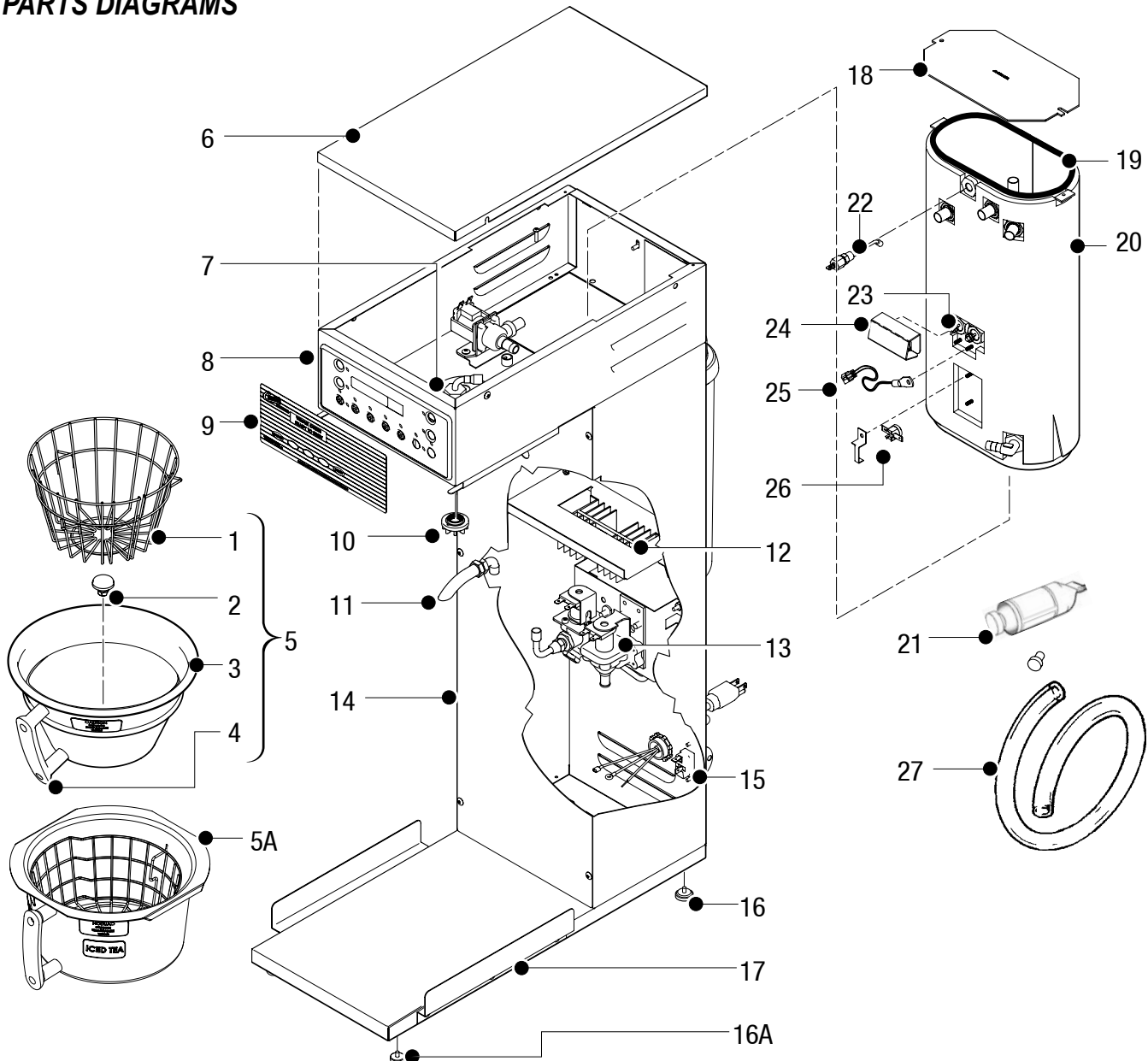
PROGRAM MENUS CONTINUED



Tank Temperature Check

Turn on brewer at the control panel ON/OFF button. Press and hold $\textcircled{3}$ button (see illustration, page 2) for 5 seconds. Water Temperature will be displayed (temperature in heating tank).

PARTS DIAGRAMS



PARTS LIST

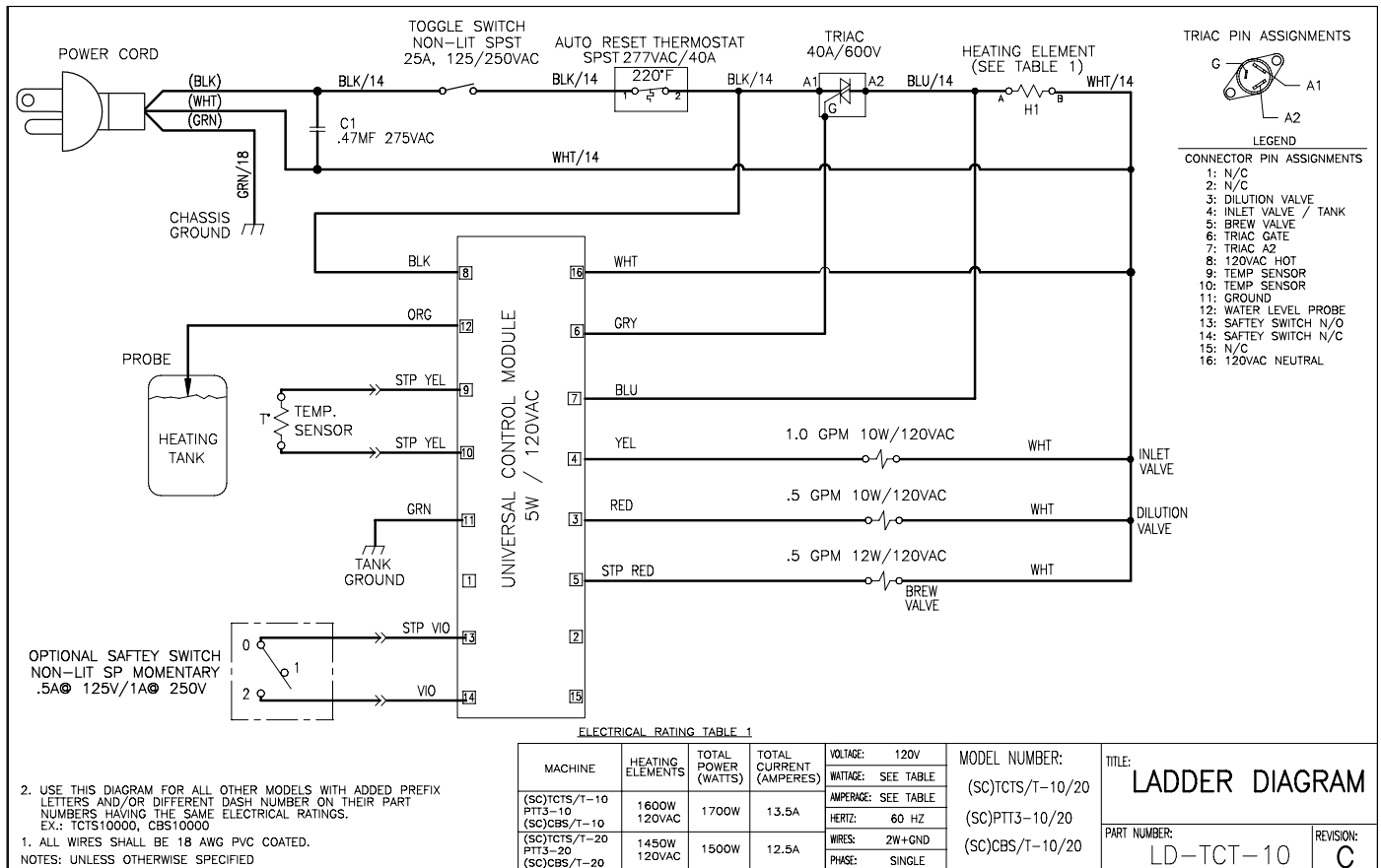
Illustrated Parts List - TCTS/T & PTT3
Curtis Iced Tea Brewers

ITEM	PART N°	DESCRIPTION
1	WC-3322	BASKET, WIRE 6.4 DIA PTTD/TCTD USE W/WC-3320
2	WC-3647	STRAINER BT-10 BREWCONE (EXCEPT PARADISE)
2A	WC-8532	STRAINER, TROPICAL BREWCONE
3	WC-3320	BREW CONE W/HANDLE 8.8" D W/STRAINER
4	WC-3201	HANDLE, BREW CONE BLACK
5	WC-3358	BREWCONE ASSY, W/WC-3320, WC-3322 & WC-3647
5A	WC-33001	BREWCONE ASSY, TEA W/STRAINER (OPTIONAL)
6	WC-58117	COVER, TOP BREWER
7	WC-2977-01	FITTING ASSY, SPRAYHEAD W/O-RING
8	WC-37189*	UCM KIT, LABEL & OVERLAY 120V TCTS/T
9	WC-39398*	LABEL, UCM PANEL TCT/PTT GT3 W/O FCT CURTIS LOGO
10	WC-2942*	SPRAYHEAD, GRAY
11	WC-2965	SPOUT, BYPASS ASSEMBLY
12	WC-8556*	HEAT SINK ASSY DV
13	WC-85013*	VALVE, SUB ASSEMBLY
14	WC-58017	COVER, CENTER WRAP TCT-35S TCTDP-35S
14A	WC-58021	COVER, FRONT CENTER WRAP TCTT/TCTD-35S
15	WC-102*	SWITCH, TOGGLE SPST 25A 125/250VAC RESISTIVE
16	WC-3518	LEG, GLIDE 3/8"-16 STUD SCREW

ITEM	PART N°	DESCRIPTION
16A	WC-3503	LEG, 8-32 STD SCREW BUMPER
17	WC-8531	RAIL, BASE TCTD
18	WC-5851	COVER, TANK W NOTCHES
19	WC-43062	GASKET, TANK LID
20	WC-6277	TANK ASSY, COMPLETE TEA BREWER
21	WC-5231*	COMPOUND SILICONE 5 OZ
22	WC-5502-01*	PROBE ASSY, W/HEX FITTING, O'RING & NUT
23	WC-904-04*	ELEMENT, HEATING 1.6KW 120V W/JAM NUTS
24	WC-4394	SHOCK GUARD, HEATING ELEMENT
25	WC-1438-101*	SENSOR, TEMPERATURE TANK
26	WC-521*	THERMOSTAT, HIGH LIMIT
27	WC-5310*	TUBING, 5/16" ID X 1/8" W SILICONE
28	WC-5683	LID ASSY, TCO
29	WC-38103	LABEL, FRONT
30	WC-3724*	KIT, E-Z VIEW REPLACEMENT
31	WC-1803	FAUCET, SPB
32	WC-1805*	SEAT CUP, FAUCET S'
33	WC-3707*	KIT, REPAIR SPB FAUCET
34	WC-37260*	KIT, FAUCET W/ADAPTER COMPLETE

* Recommended parts to stock

ELECTRICAL SCHEMATIC





IMPORTANT: Clean out the screen, within the brewcone, to maintain the flow of brewed tea. Neglecting this screen will eventually cause the brewcone to overflow, spilling hot liquid over the unit.



CAUTION: DO NOT use undiluted bleach or chlorine.



WARNING DO NOT refrigerate unused tea overnight for later consumption.

CLEANING

Regular cleaning of the Iced Tea Brewer and tea container is essential in maintaining the highest quality iced tea your equipment is capable of producing.

1. Wipe any spills, dust or debris from the exterior surfaces with a damp cloth. The outside surfaces of the brewer should be cleaned with stainless steel polish only, to prevent scratches.
2. Clean the sprayhead and domed area around the sprayhead with a detergent solution and scrub well to remove residue. Rinse with and clear water. Dry with clean cloth.
3. Remove the wire filter holder from the brew basket and wash both parts with a detergent solution or put these parts through a dishwasher.
4. Wash the tea container and top cover with a detergent solution. Remove the faucet assembly. Unscrew the handle assembly
||
shank. Using the same brush clean the faucet body inlet and outlet. Clean the faucet cap and silicone seat cup.
5. After the cleaning, place the parts (sprayhead, brewcone and basket and faucet parts) into a sink to be sanitized. To sanitize the disassembled parts:
 - A. Use a clean container to submerge all parts. Wear rubber gloves for protection.
 - B. Immerse in commercial Bar Tabs/Sani-Tabs sanitizing solution. The solution must be warm (75°F). Let the parts soak for at least one minute.
6. Thoroughly rinse parts with hot water. Air dry, all parts that were sanitized.
7. After cleaning, sanitizing and drying, assemble any parts taken from the brewer and tea container.

TEA TIPS

1. Store tea bags in a dark, cool and dry place away from strong odors and moisture. Do not refrigerate.
2. Never hold finished brewed tea for more than eight hours at room temperature. Discard any unused tea after eight hours.
3. Brew only enough tea that you reasonably expect to sell within a few hours.
4. To protect tea flavor and to avoid bacterial contamination and growth, clean and sanitize tea brewing, storage and dispensing equipment at least once a day.

Product Warranty Information

The Wilbur Curtis Company certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

- 3 Years, Parts and Labor, from Original Date of Purchase on digital control boards.
- 2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.
- 1 Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.

All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.

Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the

Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

- 1) Improper operation of equipment: The equipment must be used for its designed and intended purpose and function.
- 2) Improper installation of equipment: This eq|
- 3) Improper voltage: Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.
- 4) Improper water supply: This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.
- 5) Adjustments and cleaning: The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.
- 6) Damaged in|.
- 7) Abuse or neglect (including failure to periodically clean or remove lime accumulations): Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.
- 8) Replacement of items subject to normal use and wear: This shall include, but is not limited to, light bulbs, shear disks, "O" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.
- 9) Repairs and/or Replacements are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.

RETURN MERCHANDISE AUTHORIZATION: All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged pri|

PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL. All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.



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